

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Globe Sous Vide Immersion Circulator

High precision sous vide immersion circulator with temperature control

Supports up to 21 gallons to create an instant temperature-controlled sous vide water bath.



Model

☐ GSV18

Standard Features

- Circulator connects to your 2.4 GHz Wi-Fi for remote control via mobile app with multi-machine management
- Mobile app compatibility with Apple and Android, featuring over 600 preprogrammed recipes and the ability to program custom recipes
- Timer range from 5 minutes to 99 hours
- 1800 watt heating element
- Simple 5-inch touch screen interface with fahrenheit or celcius temperature options
- Circulating pump with a maximum flow rate of 2.6 gallons per minute ensures efficient water circulation and eliminates hot and cold spots.
- Alarm and display indicator to notify when cooking is finished
- Precision temperature control with a working range of 41°F to 203°F within 0.1°F accuracy
- Low water protection and a temperature sensor to prevent overheating or operation without water
- Easily clamps to compatible round and flat stainless steel or polycarbonate containers, supporting capacities up to 21 gallons with a minimum depth of 7"
- Spring-loaded clamp prevents over tightening and damage to the circulator or container
- IPX7 certified for water resistance, withstanding immersion in up to 1 meter of water for 30 minutes
- Built-in handle and dishwasher safe removable cage for portability and easy cleaning

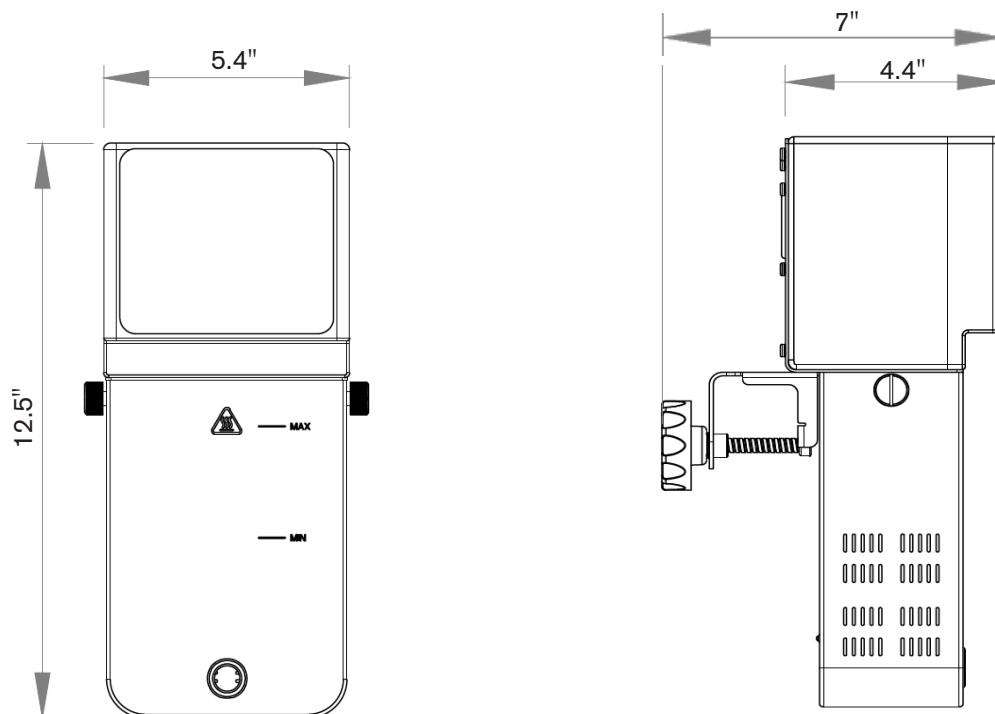
Warranty

- 1-year replacement



Approved by: _____ Date: _____

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SPECIFICATIONS

Model	Hertz	Wattage	Voltage	Amps	Phase	Wi-Fi Frequency Compatibility	Temperature Range
GSV18	60Hz	1800W	120V	15A	1PH	2.4 GHz	41°F - 203°F

DIMENSIONS | SHIPPING INFORMATION

Individual unit shipped as parcel.

Model	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
GSV18	12.5" H x 5.4" W x 7" D (37.6 cm x 15.5 cm x 25.9 cm)	6.4 lbs. (2.9kg)	15.43" W x 10.55" D x 8.46" H (39.2cm x 26.8cm x 21.5cm)	10.5lbs. (4.76kg)

OPTIONAL/ADDITIONAL ACCESSORIES

- ☐ **GSV-K11PC** Small sous vide kit: 3 gal (11.6 L) polycarbonate tank w/lid
 - **GSV-T11PC** 3 gal (11.6 L) polycarbonate tank
 - **GSV-L11PC** polycarbonate lid for 3 gal (11.6 L) tank
 - **GSV-D01SS** Stainless steel sous vide divider rack (1pcs.)
- ☐ **GSV-K20PC** Medium sous vide kit: 5.3 gal (20L) polycarbonate tank w/lid
 - **GSV-T20PC** 5.3 gal (20L) polycarbonate tank
 - **GSV-L20PC** polycarbonate lid for 5.3 gal (20L) tank
 - **GSV-D01SS** Stainless steel sous vide divider rack (2pcs.)
- ☐ **GSV-K56PC** Large sous vide kit: 14.8 gal (56L) polycarbonate tank w/lid
 - **GSV-T56PC** 14.8 gal (56L) polycarbonate tank
 - **GSV-L56PC** polycarbonate lid for 14.8 gal (56 L) tank
 - **GSV-D01SS** Stainless steel sous vide divider rack (3pcs.)
- ☐ **VPBC612** 3.5 mil 6"x12" cooking bags, 1000/box
- ☐ **VPBC812** 3.5 mil 8"x12" cooking bags, 1000/box

Sous vide immersion circulator is constructed of stainless steel with a container clamp. Working temperature of 41°F to 203°F, accuracy within 0.1°F. 5 minute to 99 hour timer. Low level water protection device switches off the sous vide in case of accidental use without water. Removable dishwasher safe cage easy to clean and delime. Cord and plug and 1 year replacement warranty.